

# AMERICAN RANGE®

A  Company

Project \_\_\_\_\_

Item # \_\_\_\_\_

Quantity \_\_\_\_\_

## 48" GREEN FLAME RANGES WITH 26 1/2" OVEN

GAS TYPE:  NATURAL  LP



- ARGF-8B-126-C
- ARGF-24G-4B-126
- ARGF-36G-2B-126

### STANDARD FEATURES

- Stainless steel sides, front and 6" deep front landing ledge.
- Adjustable steel legs (casters optional).
- Choice of: 6" high stainless-steel stub back, high riser or high riser with shelf at no charge.
- Two year limited warranty, parts and labor.
- Base options are standard oven, convection or innovection.

### OPEN BURNERS

- 12" x 12" cast-iron top grates.
- 25,000 BTU/hrs. burners with electronic ignition, no standing pilot.
- Removable full-width drip pan under burner.

### STANDARD 26 1/2" OVEN

- Steel oven burner rated at 35,000 BTU/hr.
- Oven dimensions: 26 1/2"W x 22 1/2"D x 13 1/2"H.
- Thermostat ranging from 250°F to 500°F (121°C to 260°C).
- Oven Door: Spring assisted, counterweight door.
- Two chrome plated oven racks (additional racks optional).
- Two fixed rack positions.
- Porcelain enamel oven interior for easy cleaning.
- 100% safety gas shut off.

### CONVECTION OVEN *(In place of standard oven)*

- Steel oven burner rated at 30,000 BTU/hr.
- Convection oven fan improves heat transfer for a faster cook time.
- Two chrome plated oven racks (additional racks optional).
- Chrome rack guides with five tray positions.

### INNOVECTION® OVEN *(In place of standard oven)*

- Steel oven burner rated at 30,000 BTU/hr.
- Two chrome plated oven racks (additional racks optional).
- Two fixed rack positions.
- The low speed blower motor circulates heat to provide a uniform heating pattern.

### GRIDDLES

- 1" thick steel griddle plate.
- 3" wide grease collector.
- One burner every 12", rated at 20,000 BTU/hr.
- Stainless steel pilot for each burner for automatic ignition.
- Manual control valve for each burner. (Thermostatic control optional).

### AVAILABLE OPTIONS

- Swivel Casters (set of four – two with front brakes).



### Model Shown ARGF-8B-126-C

*Shown with optional casters*

### DESCRIPTION

**American Range, green flame range size 48" x 32-1/2" x 56"**  
Stainless steel front, sides, backriser, shelf and 6" adjustable legs. Removable full width drip pan. Choose 25,000 BTU/hr. open burners with lift-off burner heads or 20,000 BTU/12" section griddle or a combo burner griddle. Heavy-duty cast iron grates, 12" x 12". Burner knobs are cool to the touch, high temperature material. One oven: 35,000 BTU/hr. standard oven, 30,000 BTU/hr. for convection or innovection with porcelain interior and inside door panel, oven interior measures 26-1/2"W x 22-1/2"D x 13-1/2"H. Oven thermostat adjusts from 250°F to 500°F. All ovens supplied with two racks. Oven door with a spring assisted, counterweight mechanism requiring no adjustment. Rear gas connection and pressure regulator.



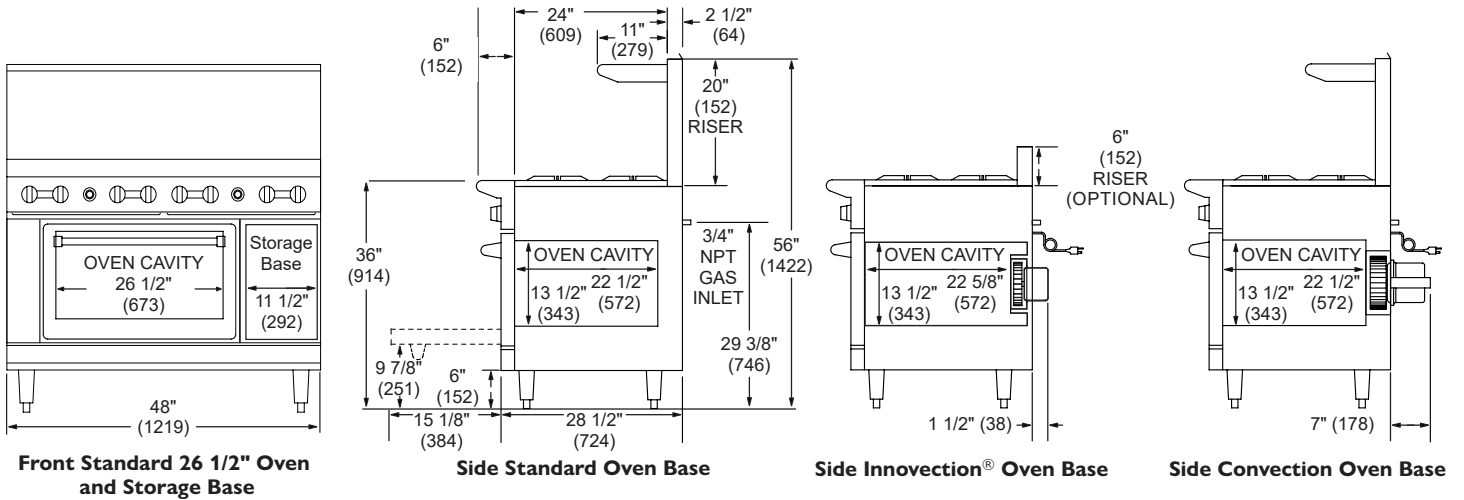
DESIGNED & BUILT IN USA  
PROFESSIONAL COOKING EQUIPMENT

# AMERICAN RANGE®

A  Company

13592 Desmond St Pacoima CA 91331  
T. 818.897.0808 Toll Free: 888.753.9898  
www.AmericanRange.com

# 48" GREEN FLAME RANGES with 26 1/2" oven and storage base



Shipping Weight\*

TOP	MODEL	BTU	(KW)	BURNERS	GRIDDLE SIZE	LBS	(KG)
	ARGF-8B-126	275,000	(81)	8	N/A	580	(264)
	ARGF-8B-126-C	270,000	(79)	8	N/A	580	(264)
	ARGF-8B-126-N	270,000	(79)	8	N/A	580	(264)
	ARGF-24G-4B-126	195,000	(57)	4	24" (610 MM)	626	(284)
	ARGF-24G-4B-126-C	190,000	(56)	4	24" (610 MM)	626	(284)
	ARGF-24G-4B-126-N	190,000	(56)	4	24" (610 MM)	626	(284)
	ARGF-36G-2B-126	155,000	(46)	2	36" (914 MM)	640	(290)
	ARGF-36G-2B-126-C	150,000	(44)	2	36" (914 MM)	640	(290)
	ARGF-36G-2B-126-N	150,000	(44)	2	36" (914 MM)	640	(290)

**COMBUSTIBLE WALL CLEARANCES:**  
 For use only on non-combustible floors. Legs or casters are required, or 2" (51) overhang is required when curb mounted. Clearance from non-combustible walls is 0". When unit is placed next to combustible walls, clearances must exceed 12" (305) from sides, and 4" (102) from rear.

Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to the National Fire Protection Association's standard.

NFPA96 "Vapor Removal from Cooking Equipment." (NOTE: For North America only)

American Range is a quality manufacturer of commercial cooking equipment. Because of continuing product improvements these specifications are subject to change without prior notice.

**"C" = Convection Oven, "NV" = Innovation Oven, "SB" = Storage Base, "G" = Manual Griddle Top. Griddle on the left, storage base on the right.**  
 Combo base options available – choose standard, convection or innovation ovens or storage base. Contact factory for other options.

Specify type of gas and altitude if over 2000 feet.  
 Please specify gas type when ordering.

NMFCCODE: 25970-2 Class: 85

\*Shipping weight includes packaging and is approximate.

CONVECTION OVEN ELECTRICAL			INNOVATION OVEN ELECTRICAL			MANIFOLD PRESSURE		
VOLTAGE	PHASE	AMPS	VOLTAGE	PHASE	AMPS	NATURAL GAS	PROPANE GAS	MANIFOLD SIZE
120	1	4	120	1	1	5.0" W.C.	10.0" W.C.	3/4" (19MM)

15 amps three prong cord provided



13592 Desmond St Pacoima CA 91331  
 T. 818.897.0808 Toll Free: 888.753.9898  
 www.AmericanRange.com